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Claims:

1. The use of a lactic acid producing microorganism for the treatment of a cereal-based food material or the cereal base therefor to reduce acrylamide production in subsequent cooking thereof.
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2. Use as claimed in claim 1 of a lactic acid bacterium.
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3. The use of a physiologically acceptable acid for the treatment of a cereal-based food material or the cereal base therefor to reduce acrylamide production in subsequent cooking thereof.
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4. Use as claimed in claim 3 of an acid selected from lactic, citric, phosphoric and hydrochloric acids.
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5. A process for the production of a food product which comprises fermenting a granulated or crushed carbohydrate-containing cereal material with a lactic acid producing microorganism, optionally formulating the fermented material into a shaped product, and cooking to produce said food product.
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6. A process for the production of a food product which comprises treating a granulated or crushed carbohydrate-containing cereal material with a physiologically tolerable aqueous acid, optionally formulating the treated material into a shaped product, and cooking to produce said food product.
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7. A process as claimed in either of claims 5 and 6 further comprising packaging the food product into sealed sterilized containers.
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8. A cereal-based food material produced by a process

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as claimed in any one of claims 5 to 7 or by a use as
claimed in any one of claims 1 to 4.